

THE Genuine

ARIZONA RESTAURANT WEEK

SPRING 2024

FIRST - CHOICE OF

GRILLED HOUSE CURED PORK BELLY

creamy masa, mango salsa

Suggested Pairing LES HAUTS PLATEAUX, ROSÉ | PROVENCE, FR 14

HAMACHI CRUDO

yuzu agua chile, pickled onion, cucumber, fresno chili

Suggested Pairing FERNLANDS, SAUVIGNON BLANC | MARLBOROUGH, NZ 12

MUSHROOM ARANCINI

creamy tomato sauce, basil pesto

Suggested Pairing LUIGI GIORDANO, NEBIOLO | PIEDMONT, IT 15

SECOND - CHOICE OF

ARGENTINE STRIPLOIN "FRITES"

truffle cottage fries, charred broccolini, bearnaise sauce

Suggested Pairing ELIZABETH ROSE, CABERNET BLEND | NAPA VALLEY, CA 15

ALASKAN HALIBUT

toasted quinoa pilaf, snap peas, asparagus, spring herbs, lemon butter

Suggested Pairing SONOMA CUTRER, CHARDONNAY | SONOMA COAST, CA 15

RICOTTA CHEESE AGNOLOTTI

spinach, mushroom, sun dried tomato cream

Suggested Pairing BLOODROOT, PINOT NOIR | SONOMA COAST, CA 15

DESSERT - CHOICE OF

MILLE FEUILLE

crispy pastry dough, lemon pastry cream, fresh berries

Suggested Pairing LAVENDER LEMON DROP MARTINI 16

TIRAMISU CREME BRULEE

coffee creme brulee, whipped cream, lady fingers, shaved chocolate

Suggested Pairing ESPRESSO MARTINI 16